## IN THE CLAIMS:

59. (Currently Amended) A method for controlling a cooking process, comprising the steps of:

detecting several temperature values in different penetration depths within a food ~~to be~~ being cooked via a cooking process sensor, and detecting at least one temperature value outside said food;

determining at least core temperature of said food via a thermo-kinetics comprising a time dependency of said temperature values detected within said food; and

utilizing the determined core temperature and the temperature value detected outside said food for controlling the cooking process.

60. (Original) The method of claim 59 wherein at least three temperature values are detected by the cooking process sensor within the food being cooked at different depths of penetration.

61. (Original) The method according to claim 60 wherein at least four temperature values are detected.

62. (Original) The method according to claim 59 wherein said cooking process sensor has at least three temperature sensors thereon, one of the temperature sensors being provided for measuring said temperature value outside said food.

63. (Original) The method of claim 59 wherein at least one moisture value is registered by the cooking process sensor and is drawn upon for controlling the cooking process.

64. (Original) The method according to claim 63 wherein the process sensor measures said at least one moisture value within the food being cooked.

65. (Currently Amended)  The method according to claim 59 wherein airflow at least at the food ~~to be~~ being cooked is registered by an airflow sensor of the cooking process sensor and is utilized for controlling the cooking process.

66. (Original)     The method of claim 59 wherein differential temperature values between sensors arranged spaced apart along a direction of penetration of the cooking process sensor are detected and used for controlling the cooking process.

67. (Original)     The method according to claim 59 wherein at least two moisture value sensors are provided in the cooking process sensor and differential moisture values are obtained and utilized for controlling the cooking process.

68. (Original)     The method of claim 59 wherein said core temperature of the food being cooked is determined by extrapolation of values registered by the cooking process sensor.

69. (Original)     The method according to claim 59 wherein said core temperature of the food being cooked is determined by iteration of values registered by the cooking process sensor.

70. (Currently Amended)  The method according to claim 59 wherein said process sensor also comprises at least one of an air flow sensor and a moisture sensor, and at least one parameter of ~~the~~ a cooking utensil which is cooking the food is controlled which is at least one of heating, cooling, ventilating, moisture introduction, moisture discharge, energy supply, and energy dissipation.

71. (Currently Amended)  The method of claim 59 wherein at least one parameter of ~~the~~ a cooking utensil which is cooking the food is controlled by extrapolation of values registered by the cooking process sensor.

72. (Currently Amended)  The method according to claim 59 wherein at least one parameter of ~~the~~ a cooking utensil <u>which is cooking food</u> is controlled by iteration of values registered by the cooking process sensor.

73. (Currently Amended) The method of claim 59 wherein the process sensor also comprises at least one of an air flow sensor and a humidity sensor, and wherein at least one of temperature values, differential temperature values, moisture values, and differential moisture values picked up by the process sensor are supplied by the cooking process sensor to a control unit for at least one of a heater element, a cooling element, a ventilator, a unit for introducing moisture into ~~the~~ a cooking space<u> of the food being cooled</u>, a unit for discharging moisture from the cooking space, a unit for supplying energy, and a unit for dissipating energy.

74. (Original)     The method of claim 59 wherein the process sensor comprises at least one of an air flow sensor and a moisture sensor, and wherein at least one of temperature values, differential temperature values, moisture values, airflow values and differential moisture values picked up by the cooking process sensor are utilized for controlling at least one of temperature path, moisture content, and air flow.

75. (Original)     The method of claim 59 wherein the cooking process sensor comprises at least one of an air flow sensor and a moisture sensor, and wherein at least one of water activity and moisture content of the food being cooked is determined by the cooking process sensor.

76. (Original)     The method according to claim 59 wherein values picked up by the cooking process sensor are supplied to an evaluating unit.

77. (Currently Amended) A method for controlling a cooking process, comprising the steps of:

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detecting a moisture value and several temperature values in different penetration depths within a food ~~to be~~ <u>being</u> cooked via a cooking process sensor, and detecting at least one temperature value outside said food;

determining at least core temperature of said food via a thermo-kinetics comprising a time dependency of said temperature values detected within said food; and

utilizing the determined moisture value, core temperature, and the temperature value detected outside said food for controlling the cooking process.